



## LATE BREAKFAST

Fresh Fruit, 7 Seas French toast, Eggs

Mexicana, Omelet or scrambled Eggs. The above options are available until 12 pm

### TO SHARE

PESOS / USD APPROX

<b>Fresh Tuna Tartare Trilogy</b> 🌱	\$300 / 17
Cucumber, cilantro, avocado, capers, pistachio, serrano pepper, sesame seeds, mango	
<b>Crab Stuffed Avocado</b> 🌱	\$300 / 17
Tomatoes, onion, cilantro, serrano pepper	
<b>Ceviches: Fish, Shrimp or Mixed</b> 🌱	\$300 / 17
<i>(fish, shrimp, scallop &amp; octopus)</i>	
Avocado, tomato, onions, serrano pepper, cilantro, cucumber, olive oil	
<b>Wild Sea Bass &amp; Octopus Mixed Ceviche</b> 🌱	\$300 / 17
Plantain, corn, sesame dressing, avocado, tomatoes, onion, cilantro	
<b>Fresh Tuna or Shrimp Tataki w/Thai Dressing</b>	\$300 / 17
Microgreens, turnip	
<b>Guacamole W/ Crispy Fresh Tuna Bites</b>	\$299 / 17
<b>Guacamole &amp; Crudit� Mix</b>	\$299 / 17
Carrot, jicama, celery, Persian cucumber	
<b>Calamari Tempura</b>	\$260 / 15
Ranch dressing, teriyaki sauce	
<b>Grilled Beef or Chicken Nachos</b> 🌱	\$300 / 17
Black beans w/epazote, avocado, sour cream, roasted corn, Monterey jack cheese, Mexican sauce	
<b>Fresh Diced Tomato &amp; Watermelon Tartare</b>	\$260 / 15
Feta cheese, chive, red onion, basil pesto	
<b>Roasted Cauliflower Zarandeada</b>	\$300 / 17
Guajillo chilli, Worcestershire sauce, yellow mustard, mayonnaise, garlic, butter	
<b>STARTER</b>	
<b>Peach Salad</b>	\$300 / 17
Arugula, ricotta & goat cheese, pistachio, pancetta, balsamic vinegar reduction	
<b>Arugula and Beet Salad</b> 🌱 🌱	\$260 / 15
Feta cheese, strawberry, caramelized cashews, cherry tomato, parmesan, dijon mustard vin.	
<b>Spinach and Avocado Salad</b> 🌱	\$260 / 15
Red onions, cranberry, pumpkin seeds, chia seeds, sprouts, parmesan, Thai vinaigrette	
<b>Organix Mixed Baby Lettuce Salad</b> 🌱 🌱	\$260 / 15
Fresh cherry, green pear, almonds, cherry tomatoes, honey lemon vinaigrette, parmesan cheese	
Choice of: chicken breast, fish, or baby squid	\$279 / 16
With shrimp	\$322 / 19

**🌱 GLUTEN-FREE** **🌱 VEGETARIAN** Our bread, corn tortillas, mayonnaise, dressings, and pickles are proudly homemade.

Our seafood is fresh from Baja Sur, vegetables and whole chicken are organic from Miraflores town area. 16% Tax is not included in prices - We accept Visa, and MasterCard only. Our menu prices are based on pesos. For illustration purposes, we depicted approximate prices in dollars by using a fixed rate of 17.20 pesos per dollar. The bill is collected in Pesos. When paying with a credit card, your bank makes the exchange to dollars. The peso/dollar exchange rate fluctuates daily. If paying with US dollar bills, consult your waiter for the applicable exchange rate. 18% service charge may be added to parties of 8 or more. Lunch is served from 11:30 am to 4:30 pm. \*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness



## MAIN COURSE

PESOS / USD APPROX

### Wild Shrimp Linguini Pasta al Limone

\$387 / 22

Pecorino cheese, lemon, chive

### Wild Sea Bass w/Lemon Sauce 🌱

\$479 / 28

Pea puree with asparagus, cherry tomatoes, green beans, capers

### Shrimp Scampi w/Spicy Lemon Garlic Sauce 🌱

\$413 / 24

White risotto rice and grilled vegetables

### Miso-Glazed Fresh Tuna Filet Sandwich 7oz.

\$387 / 22

Manchego cheese, arugula, tomatoes, pickles, onion rings, tempura

### The Classic Burger 9oz. US Choice

\$344 / 20

Choice of French fries or mixed organic salad

### Taco Salad 🌱

\$380 / 22

US choice ground beef, black beans, romaine lettuce, cheddar, cherry tomatoes, chips, olives, bell peppers, avocado, onion, sour cream

## VIVA MEXICO

### Anahuacalli Tortilla Soup 🌱

\$215 / 12

Homemade Chicken broth, avocado, chipotle, panela cheese - Add Chicken \$276 / 16

### Grilled Chicken Quesadilla

\$360 / 21

Black beans w/ epazote, caramelized onion, grilled corn, sour cream, Mexican sauce

### Poblano Pepper Sauce Chicken Enchiladas 🌱

\$360 / 21

Onions, grilled corn, poblano pepper sauce, topped Manchego cheese, sour cream

## TACO BAR

### Rib Eye US Choice 🌱

\$360 / 21

Corn tortilla, avocado sauce, radish, red onion carrot

### Axiote Marinade Grilled Octopus 🌱

\$322 / 19

Corn tortilla, sprouts, fennel, cilantro aioli, homemade tortilla, grilled pineapple

### Quinoa 🌱

\$279 / 16

Baby lettuce, red onion, sour cream, cherry tomatoes, tortilla, grilled pineapple, cilantro

### Seared Diced Fresh Tuna Trilogy Tacos 🌱

\$344 / 20

Cucumber, cilantro, avocado, capers, pistachio, serrano chile pepper, sesame seed, mango

### Tempura Baja Wild Sea Bass

\$410 / 24

Corn tortilla, sea bass in tempura, Mexican coleslaw salad, pico de gallo, chipotle tartar sauce, guacamole.

### The Best Grilled Tacos

Corn or flour tortilla, Mexican coleslaw salad, pico de gallo, chipotle tartar sauce, guacamole.

Catch of the day

\$410 / 24

Blue Shrimp

\$327 / 19

Top Sirloin

\$359 / 21

Grilled Chicken

\$291 / 17

### Taco Fest (4 tacos)

\$414 / 24

(1 rib eye, 1 grilled shrimp, 1 tempura fish, 1 marinated octopus)

Executive CHEF ALEJANDRO RODRIGUEZ PONCE